

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): An acidic oil-in-water type emulsified composition, comprising an oil phase and an aqueous phase, wherein said composition comprises:

- (A) an oil or fat having a diglyceride content of 30 wt.% or greater,
- (B) an egg yolk, [,] and
- (C) a water soluble soybean polysaccharide,

wherein said water soluble soybean polysaccharide is at least one polysaccharide selected from the group consisting of a water-soluble soybean polysaccharide prepared by subjecting bean-curd refuse which remains after making bean curd to alkali treatment or hydrolysis and a water soluble soybean polysaccharide prepared by subjecting a residue remaining after extraction of protein from soybean to alkali treatment or hydrolysis.

Claim 2 (Previously Presented): The acidic oil-in-water emulsified composition of claim 1, wherein said egg yolk comprises a lysophospholipid and a phospholipid and wherein said lysophospholipid is partially or entirely derived from the egg yolk.

Claim 3 (Previously Presented): The acidic oil-in-water emulsified composition of claims 1 or 2, wherein said egg yolk comprises a lysophospholipid and a phospholipid and wherein the lysophospholipid is partially or entirely derived from an enzyme treated egg yolk.

Claim 4 (Original): The acidic oil-in-water emulsified composition of claim 3, wherein the weight percentage of the lysophospholipid to the total phospholipid is 15% or greater in terms of a phosphorous amount.

Claim 5 (Original): The acidic oil-in-water emulsified composition of claim 3, wherein the enzyme is selected from the group consisting of esterases, lipases, phospholipases, and mixtures thereof.

Claim 6 (Original): The acidic oil-in-water emulsified composition of claim 1, further comprising a phytosterol, phytosterol esters and mixtures thereof.

Claim 7 (Original): The acidic oil-in-water emulsified composition of claim 1, which is obtained by subjecting an aqueous phase containing the egg yolk to mechanical treatment to heighten the viscosity by at least 50% or reducing the solubility of the egg yolk protein by 5 to 60%, each compared with that before treatment, and then adding an oil phase containing the component (A).

Claim 8 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein a fatty acid residue of said diglyceride has 8 to 24 carbon atoms.

Claim 9 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said diglyceride comprises 55 wt.% or more of unsaturated fatty acid residues.

Claim 10 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said diglyceride comprises 70 to 100 wt.% of unsaturated fatty acid residues.

Claim 11 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a diglyceride content of 35 to 100%.

Claim 12 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a diglyceride content of 50 to 99.9%.

Claim 13 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a monoglyceride content is 0 to 5 wt.%.

Claim 14 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a free fatty acid content is said oil phase is 1 wt.% or less.

Claim 15 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a triglyceride content is said oil phase is 70 wt.% or less.

Claim 16 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein a content of yolk in said composition is from 5 to 20 wt.%.

Claim 17 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is comprised of a monosaccharide selected from the group consisting of rhamnose, fucose, arabinose, xylose, galactose, glucose, uronic acid and a mixture thereof.

Claim 18 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is prepared by subjecting bean-curd refuse which remains after making bean curd to alkali treatment or hydrolysis.

Claim 19 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is prepared by subjecting a residue remaining after extraction of protein from soybean to alkali treatment or hydrolysis.

Claim 20 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is present in an amount of 0.01 to 10 wt.%.

Claim 21 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 6, wherein said composition comprises a phytosterol in an amount of 1.2 to 10 wt.%.

Claim 22 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said aqueous phase comprises water.

Claim 23 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said aqueous phase has a pH of from 2 to 6.

Claim 24 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein a weight ratio of said oil phase to said aqueous phase ranges from 10/90 to 80/20.

Claim 25 (Previously Presented): The acidic oil-in-water type emulsified composition of claim 1, wherein said composition has a viscosity of 50 kPa s to 500 kPa and a volume average emulsion particle size of from 0.1 μ m to 10 μ m.